



Ice Princesses

These lovely ice princesses are easy to make with the step by step instructions. Use the FunCakes mix for cupcakes to make the skirts of the princesses. Cover the skirts with white or blue fondant and decorate them with stars made of royal icing. Use several kinds of snowflake plungers to finish these cakes.

Boodschappenlijstje



PME Plastic Rolling Pin 22,5 cm

PP86
€6.10



PME Snowflake Plunger Cutter set/3

SF708
€10.00



RD Essentials Edible Glue 50g

RD9340
€4.80



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



Sugarflair Paste Colour ICE BLUE, 25g

A110
€4.55

Bake cakes with the Mini Wonder Mold and coat them with buttercream of apricot jelly and place them on a board. Color half of the fondant with Sugarflair Paste Color Ice Blue, until you have a nice ice blue color.

Unroll the blue and the white fondant and cut out rounds of approx. 18 cm. Place the fondant on the cakes and make a few folds. Unroll the remaining of the fondant thinly to make snowflakes and let them sparkle, using Magic Sparkles. Let it dry.

Stick the dolls on top on the coated cake, making it a dress. Wrap their hair with a piece of foil, so that it doesn't get messy. Color half of the icing with Sugarflair Paste Color Ice Blue. Put the icing in an icing bad and attach tip no. 16. Make a band around the skirt with icing by spraying 3 layers of dropflowers. Dropflowers are made by holding the icing bag a millimeter away from the skirt, squeeze until the drop has a nice size, stop putting pressure and remove the icing bag. After decorating the skirt, make a body and sleeves with the icing.

Decorate the doll with the blue/white icing. Place snowflakes on both of the skirts. You can have the dolls placed in snow by spreading grated coconut around them.